

MENU OF BANQUETS

WEDDING - DANCE & DINNER

INCLUDE

DINNER

Banquets Hall
4 Plates of cocktail snack by table
Refreshments and ice without limit
Corkage of wines and liqueur
Centers of table of natural flowers
Assembly of the cake fake(fantasy)
Full service of waiters
Furniture and equipment
Stage for the musical group and dance floor

INCLUDE More...

Room for the bride and groom in Junior Suite
Frothy wine bottle in the room
Transfer of the bride and groom from the hotel to the airport
Special tariff in lodging for its guests
Farewell of single
(Appetizer and Soft drink max. 30 Pers.)
Private Hall for the civil wedding
In order to obtain all this, need to be with a minimum of 150 people to the event

All the prices are subject to 15% on service and 15 % of regular taxes. The prices and menus are subject to change.

MENU OF BANQUETS

WEDDING - DANCE & DINNER

APPETIZER

Mousse of eggplant with cheese mozzarella

*

Paté of chicken liver

*

Cake of ham with pineapple

*

Mousse of ham with fine herbs

*

Paté of the house with sauce of bilberries

*

Mousse of cheese to curry

*

Boursini cheese with nut, fine herbs and
black pepper

MENU OF BANQUETS

THREE MEALS COURSE 1ª OPCION

SOUPS and CREAMS

French onion soup

*

Cream of Brócoli

*

Cream of Nut

*

Cream of red peppers

*

Cream of Pore and Potato with Bacon

or

Cream of hot pepper from Puebla with
cheese

MAIN COURSE

Chicken breast stuffed with spinach and
ham bathed with a sauce of cream and
cheese

*

Chicken breast stuffed of mushroom with
sauce of red wine

*

Chicken breast roasted with sauce of white
grapes and cream

*

Medallion of pork of mustard sauce with
spices

*

Escalope of pork with sauce of Oporto and
onion cambray

Or

Chop of pork with sweet apples

DESSERT

Crepe of orange with cajeta and rompopo
served with honey ice cream

*

Mousse of white and dark chocolate
served in paste as puff pastry with almonds

*

Cake of rompopo with sauce of Kalúa

or

Cake of three milk with strawberry sauce
and vanilla

Café o té

\$ 286.00 Pesos p.p.

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MENU OF BANQUETS

THREE MEALS COURSE 2ª OPCION

CREAMS

Cream of fungi

*

Tandem of cuitlacoche and flower of pumpkin

*

Tandem of brócoli and cauliflower

*

Watercress cream with apples

*

Bizque of mussel and lobster

*

Vol Au vent stuffed of crab to provenzale

Or

Paste diamond puff pastry with mushroom and earth snail

MAIN COURSE

Salmon to the Florentina

*

Cut of New York steak with sauce of mushrooms and cognac

*

Medallion of beef to the grill with sauce of morillas and wine wood

*

Rib eye to the grill with marinade vegetables and sauce of mushroom

Or

Medallion of beef to the pink pepper

DESSERT

Diverse kind of dessert bar

Coffee or tea

\$ 324.00 Pesos p.p.

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WEDDING - OTHER OPTIONS

FOR THE TOAST :

Sparkling wine André
\$ 420.00

Sparkling wine Domaine San José
\$ 420.00

Nacional Beer
\$ 28.50

Note:

In case of wanting our service at home
please to add an additional 10%.

Group Musical

- Melanie Trío
- Dedos Jazz
- Cereza Mix
- Showtime
- Hit Parade
- Grupo Marfil
- Grupo Contraste
- Fiesta Latina
- Grupo Musical ¡YA!
- Los Dandys "Trío"
- Conjunto Jarocho
- Grupo Musical Trash
- Trío Fantasía Romántica
- El Piano de "Rosa Maria Torner

Video recording
Decoration of the table cake
Element of security
Impression of the menu customized
Ribbon for the chair

MENU OF BANQUETS

WEDDING COCTEL

INCLUDE

Rent of the hall

Appetizer or Combined Plate

Corkage of wines and liqueur

Centers of table of natural flowers

Full service of waiters

Furniture and equipment

Stage for the musical group and dance floor

Room for the bride and groom in the Junior Suite

Bottle of sparkling wine in the room

Transfer of the bride and groom from the hotel to the airport

Special tariff in lodging for its guests

Private Hall for the civil wedding

Cake of fantasy for decoration

MENU OF BANQUETS

WEDDING COCTEL

Option No. 1

Camembert cheese on rye bread
Caviar in spoon with trimmings
Plate of ham serrano
Fillet Mini-medallions of beef to the
coriander
Medallions of lobster on toasted Melba

Vol Au Vent with mushrooms
Shrimps rolled in bread-crumbs with coco
Satay of chicken with sauce of peanut and
ginger
Mushrooms stuffed provenzale
Ring of cuttlefish fried with sauce tártar

\$ 314.00 Pesos p.p.

Option No. 2

Cone of salami with cheese cream and nut
Tartaleta miniature with salad of chicken
Roast Beef on integral bread and mustard
Paté of the house on slice of bread
Mousse of tuna on slice of cucumber

Kebabs of beef in sauce teriyaki
Kebabs of chicken to curry
Rolls spring with sauce of soya
Pearl of beef in sauce of red wine
Mini-quiche Lorraine

\$ 248.00 Pesos p.p.

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OTHER OPTIONS (WEDDING COCTEL)

BEVERAGE

For the toast:

Sparkling wine André	\$ 420.00
Sparkling wine Domaine San José	\$ 420.00
National Beer	\$ 28.50
Soft drink	\$ 19.50

Note:
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And More...

French pastry shop miniature \$ 32.00 p/p

Cake of almonds \$ 36.95 p/p

Musical Groups

- Melanie Trío
- Dedos Jazz
- Cereza Mix
- Showtime
- Hit Parade
- Grupo Marfil
- Grupo Contraste
- Fiesta Latina
- Grupo Musical ¡YA!
- Los Dandys "Trío"
- Conjunto Jarocho
- Grupo Musical Trash
- Trío Fantasía Romántica
- El Piano de "Rosa Maria Torner

- * Video recordings
- * Element of security
- * Ribbon for the chairs

We can give to the service of music,
sound, video, etc.
Contacting and quoting for you here we are
always for serving to you as the best thing,
you are very important for us and you
offers the opportunity us to demonstrate to
you why we're been certified in ISO 9001-
2000, a recognition to the excellence.